

## Spaghetti and Spinach Pesto

<b>Nutrition Facts:</b>	
Yield	2
Calories	700
Fat	10 g
Sodium	50 mg

<b>Code</b>
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### **Ingredients Needed:**

4 cups washed, torn spinach leaves, stems removed  
3 garlic cloves, halved  
3 Tbsp. pine nuts  
½ tsp. dried leaf basil  
¾ cup extra virgin olive oil  
1/3 cup grated Parmesan cheese  
1 cup spaghetti  
1/8 tsp. salt

### **Recipe Directions:**

- Place a few spinach leaves, garlic, pine nuts, basil and a little oil into a blender. Cover and puree until leaves begin to look crushed. Continue adding spinach leaves a few at a time with small amounts of oil to blender. Add parmesan cheese and 1/8 tsp. salt. Cover and blend until spinach pesto mixture is smooth.
- Cook pasta according to package directions; drain in colander.
- Serve with spinach pesto sauce.
- Enjoy!